



## MONO HALLOWEEN

A SWEET PREPARATION DESIGNED BY WORLD CHAMPION CIRO CHIUMMO

DIFFICULTY LEVEL



### COCOA SPONGE

#### INGREDIENTS

IRCA GENOISE CHOC

g 500

EGGS

g 600

LEVOSUCROL

g 50

#### PREPARATION

Mix all the ingredients in a jug.

Pour into a silicone mat with edges and cook at 220 °C for 5-6 minutes.

### PEAR AND GINGER COMPOTE

#### INGREDIENTS

FRUTTIDOR PERA

g 200

WATER

g 40

LILLY NEUTRO

g 40

g 1

#### PREPARATION

Mix LILLY NEUTRO in lukewarm water and add to FRUTTIDOR PERA.

Flavour with ginger.

## BAVAROIS CARAMEL ORO

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### INGREDIENTS

SINFONIA CIOCCOLATO CARAMEL ORO	g 225
EGG YOLKS	g 20
SUGAR	g 13
MILK	g 65
LIQUID CREAM 35% FAT	g 75
LILLY NEUTRO	g 40
HALF WHIPPED CREAM	g 225

### PREPARATION

Boil the milk and cream.

In the meantime, mix the egg yolks with the sugar and make a crème anglaise.

Pour it over the chocolate and mix well with a hand blender.

Lightly whip the cream with LILLY NEUTRO and lighten the mixture.

## GLAZING

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### INGREDIENTS

COLORGLAZE YELLOW	g 900
COLORGLAZE RED	g 80
COLORGLAZE GREEN	g 20

### PREPARATION

Mix the three Colorglazes and pour cold onto the caketo obtain a PUMPKIN COLORGLAZE.

### FINAL COMPOSITION

Freeze the compote in a silicone half-sphere mould. Pipe the bavaois into the mould (up to halfway), place the insert in the centre and let it cool. Close the mould first with the bavaois and then with the crisp sponge.

Glaze with PUMPKIN COLOUR COLORGLAZE and decorate with Dobra decorations.



**RECIPE CREATED FOR YOU BY CIRO CHIUMMO**

PASTRY CHEF